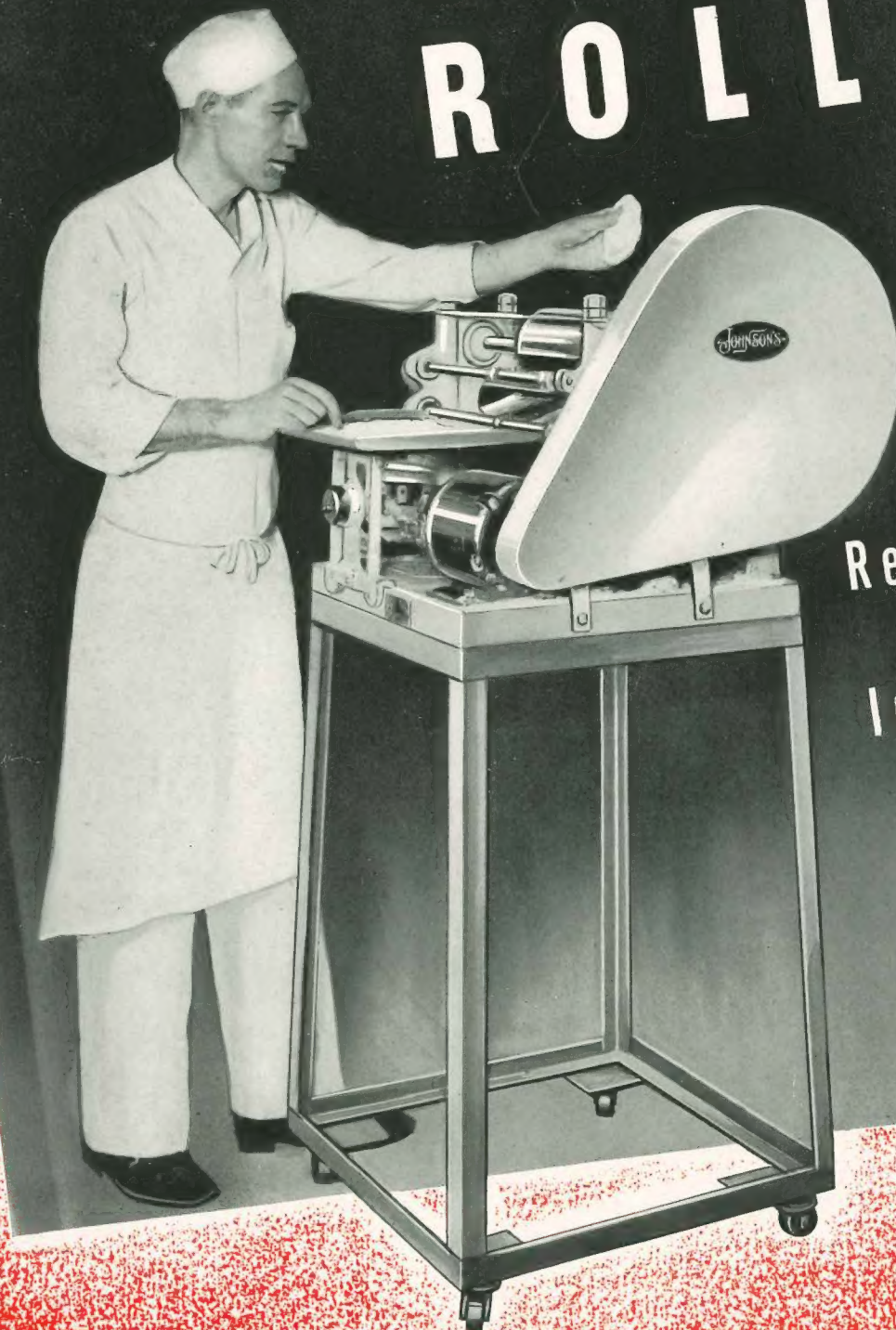


Johnson's CRUST ROLLER



for
Bakers

Restaurants

Institutions

JOHNSON'S

Tender Pie Crusts—Every One Uniform

For:

Pie Crusts

Cookies

Rolled in Doughs

Rolls

Kuchen, etc.

Save Time with



Pastry and Pie Crust

CRUST ROLLER

The Crust Roller is one of the most useful pieces of equipment that can be installed in a bakery. It is one of the few machines that not only saves labor, but makes a definite improvement in quality.

Bakers will find many uses for the machine. In many cases it will pay for itself in a very short time.

The machine has the following important advantages:

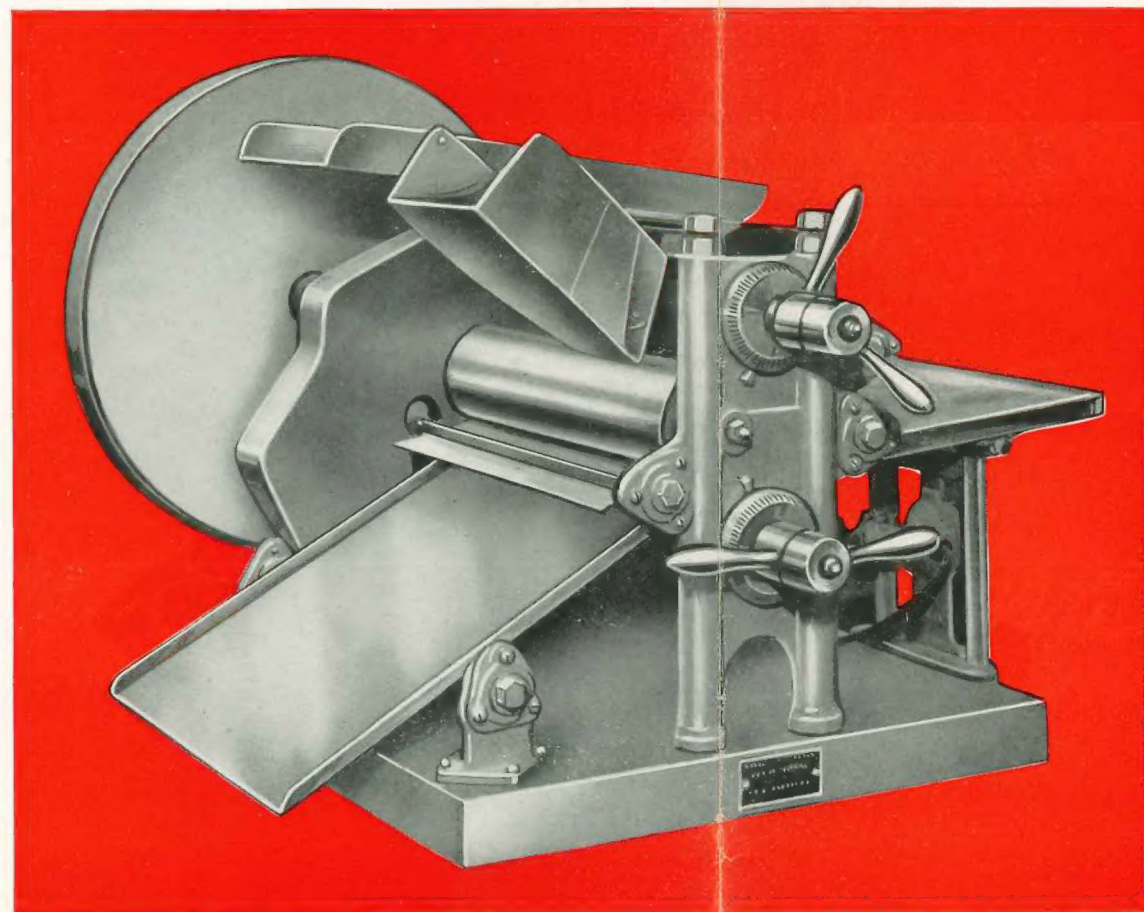
Uniformity

Time Saving

Less Dusting Flour

Labor Saving

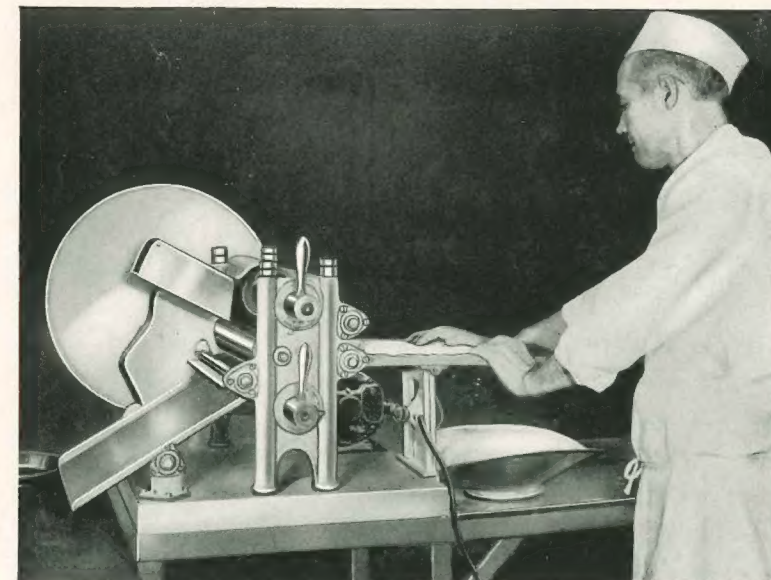
More Tender Crusts



Machine can be furnished with or without a stand.

We recommend a stand as shown on cover because it makes a convenient method of handling the machine, in moving it into position when operating, and putting it away when not in use.

The stand is heavy angle iron construction, electrically welded, mounted on swivel casters.



The machine is simple to operate. In making pie crust, the operator, a girl or man, puts a piece of pie crust of the proper weight in the chute, gives it a $\frac{1}{4}$ turn as it comes through the first rolls and pushes it through the finishing rolls.

With a little experience, the rolls can be so adjusted that a nearly round piece of crust can be turned out, thus reducing scraps.

One operator can turn out from three to five hundred perfectly rolled crusts per hour.

SPECIFICATIONS

Overall Dimension	Base	Shipping Weight
35" x 27"	22" x 20"	300 lbs.

$\frac{1}{4}$ HP Motor plugs into light socket.

Finishing rolls 15" in length.

We have incorporated the following important features,

Positive Scraper Tension,

Positive Lock on Rolls.



H. A. JOHNSON CO.

221 STATE STREET
28 NORTH MOORE ST.

BOSTON 9, MASS.
NEW YORK 13, N. Y.

PAPER NO. 1
OCT 1 & 1949
JOHNSON 20



THE CRUST ROLLER SPEAKS FOR ITSELF —

and does such a good job that we get letters like the one below from Mr. Charles B. DeLong, shown at the left operating his crust roller.

PAPER NO. —
OCT 18 1949
DIVISION 20



Its **SPEED**
Saves Labor
Its **UNIFORMITY**
Saves Materials

Case Bakery

Baked Foods of Distinction

435 Court Street

Rochester 7, New York

H. A. Johnson Co.,

221 State Street

Boston 9, Mass.

Gentlemen:

It isn't difficult to write to you about our new Johnson Utility Crust Roller because it does so many things for us and has proved to be just what we have needed for a long time.

We use it first for rolling pie crust, which turns out a uniform crust. We roll pattie shells, several kinds of cookies, and dough for all kinds of kuchen.

Altogether we have found it an efficiency maker for our business, besides being economical and a very good looking piece of equipment.

Sincerely,

Charles B. DeLong

Case Bakery

Rochester 7, N. Y.

SOLD BY